SOY SAUCE IS A TREASURE CHEST OF FRAGRANCES! THERE ARE AROUND 300 AROMATIC CONSTITUENTS!

The fragrance of soy sauce is created by microorganisms such as koji mold, yeast, and lactic acid bacteria. Over 300 types of aromatic constituent have been discovered in honjozo soy sauce so far. They generate the unique and harmonious overall fragrance of soy sauce, in which no individual scent is too prominent. That fragrance has a spicing action that eliminates the odors of seafood and meat, and generate a spicy scent when heated.

PRODUCT'S

1. Kanro(5-year Fermentation)

Nutrition Facts 10 servings per container Serving stae 100e(15ml) Amount Per Serving Catories 10 "Colories 10 Sollwinder Fet 0g 0% Trans Fet 0g Chetestered 0mg 0% Sollwind Skring 10% Total Carhohydrate 1g 0% Dietary Fiber 0g Total Sugara 0g Includes 0g Added Sugara 0% Total Sugara 0g Includes 0g Added Sugara 0% Calcium fibre 1 2% Vitamin D 3mog 0% Calcium fibre 1 1.7% Potasium 80mg 1.7% Potasium 80mg 1.7% Potasium 80mg 1.7% The 5t Daby Value(DV) lette you have mach a delay of the carbonicas in a delay

2. Tamari(Gluten-Free)



3. Yuzu-Tamari(Gluten-Free)





NET WT. 5.07 fl oz (150ml)

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How to use

- · Sushi and Sashimi
- Blend with olive oil for salad
- While just a few drops with steak and wasabi creates a stimulating brend of fravors you won't forget

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How to use

- · Salad dressing
- · shabu-shabu
- · Grilled dishes
- · Sushi and Sashimi
- Tofu

NEW PRODUCT'S

1. Smoked Soy sauce

2. Smoked Tamari(Gluten-Free)

3. Smoked Kanro







NET WT. 3.38 fl oz (100ml)

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"From Japan" organic smoked shoyu is naturally crafted and smoked using cherry wood chips rather than adding liquid smoke additive. The shoyu itself is artisanally made in the Izumo region of Japan, an important sacred place in Japan. Our smoked shoyu elevates flavors in foods like dipping sauces for sushi or flavoring grilled dishes by exquisitely joining umami with rich smokiness.

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Grill salmon



Grill vegetable